

Reading Club

The Vanderbeekers of 141st St.

Cookie Party

Miss Heather's Snickerdoodles

Ingredients

½ cup of butter
½ cup of lard
1 ½ cups of sugar
2 eggs
1 tsp vanilla
2 ⅔ cups of flour
2 tsp cream of tartar
1 tsp baking soda
¼ tsp salt

Topping

2 tbsp sugar
1 tsp cinnamon

How to bake:

Beat butter and lard until light; add 1 ½ cup of sugar and beat until fluffy. Beat in eggs and vanilla.

Sift together flour, cream of tartar, baking soda, and salt; add to beaten mixture.

Combine two Tbsp sugar and 1 tsp of cinnamon.

Shape dough into balls, about 2 inches in diameter, and roll in sugar-cinnamon mixture.

Place 2 inches apart on ungreased baking sheet.

Bake in oven at 350 for 12-14 minutes, turning the tray halfway through.

Remove and cool on racks.

Miss Corinne's Monster Cookies

Ingredients

½ cup butter
½ cup granulated sugar
½ cup light brown sugar
1 egg
1 tsp vanilla extract
1 cup all-purpose flour
1 ¼ cups old-fashioned rolled oats
¼ tsp salt
½ tsp baking soda
¾ cup M&M (mini ones are best!)
½ cup semi-sweet chocolate chips

How to bake:

Set your oven at 350 degrees F.

Cream butter and sugar really well until fluffy. Add peanut butter and mix well. Then add egg and vanilla.

In separate bowl, combine all dry ingredients (flour, oats, salt, baking soda)

Add wet mixture to dry mixture. Try dumping a little bit of the dry into the wet at a time. It gets thick so get ready to build some muscle!

Stir in chocolate chips and M&Ms.

Scoop onto baking sheet in balls slightly smaller than an inch.

Bake 10-12 minutes.

Remove from oven, allow to cool, and enjoy!



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Miss Abby's Christmas Tree Cookies

Ingredients

1 cup shortening

$\frac{3}{4}$ cup sugar

1 egg

1 tsp almond extract

2 $\frac{1}{4}$ cup sifted all-purpose flour

$\frac{1}{4}$ tsp baking powder

$\frac{1}{4}$ tsp salt

Green food coloring

Tree shaped cookie cutter OR cookie press with tree plate No. 21

How to bake:

Preheat oven 375 degrees F.

Cream shortening and sugar well.

Beat in egg and almond extract.

In a separate bowl, sift together all dry ingredients (flour, baking powder, salt).

Gradually add dry ingredients to wet ingredients.

Carefully tint the dough with a few tiny drops of food coloring and mix well

If you're using a cookie press:

Fill cookie press and form cookies on ungreased baking sheet.

If you're using a cookie cutter:

Roll out dough on lightly floured surface, cut shapes with cookie cutter and line on ungreased baking sheet.

Bake for 7-12 minutes before transferring to cooling racks.

Miss Heather's Flourless Fudge Cookies

Ingredients

2 $\frac{1}{2}$ cups confectioner's sugar

$\frac{1}{4}$ tsp salt

1 tsp espresso powder (optional but so good!)

1 cup unsweetened cocoa (Dutch-process or natural)

3 large egg whites

2 tsp vanilla extract

2 cups chocolate chips, chopped nuts, and/or chopped dry fruit (the less you use, the more chocolatey your cookies will taste!)

How to bake:

Lightly grease two baking sheets. Or line with parchment and grease the parchment. Yes, grease the parchment; these cookies are sticky, and need to be baked on a greased surface.

Whisk together the egg whites and vanilla. In a separate bowl, whisk together the dry ingredients, except for the chips/nuts/fruit. Stir the wet and dry ingredients together. Scrape the bottom and sides of the bowl and stir again until smooth. The batter will be syrupy and feel sticky; if it's not, add more egg white until it drips from a spatula in a thick ribbon. Add the chips and/or nuts if you're using them.

Drop the syrupy batter onto the prepared baking sheets in 3" circles (for large cookies), or 1 $\frac{3}{4}$ " to 2" circles (for smaller cookies); a tablespoon cookie scoop or teaspoon cookie scoop, respectively, work well here. Let the cookies rest on the baking sheets for 30 minutes, while you preheat your oven to 350°F.

Bake the cookies for 7 minutes (for smaller cookies), 8 to 9 minutes for the larger cookies; they should spread slightly, become somewhat shiny, and develop faintly crackly tops. Note: large cookies with added chips/nuts will need to bake for 10 minutes.

Remove the cookies from the oven and allow them to cool right on the pan. When they're almost cool, carefully loosen them from the pan with a spatula.